

The invention claimed is:

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A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice component constituting more than 10% of said mix;

said rice component containing more than about 56% by weight of rice particles which are smaller than #80 USS mesh size.

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A coating composition as set forth in claim 1, wherein said rice component comprises rice flour.

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A coating composition as set forth in claim 1, wherein said rice component comprises rice starch.

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A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice component constituting more than 10% of said mix;

said rice component containing on the order of at least about 58% by weight of rice particles which are smaller than 80 USS Mesh size.

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A coating composition as set forth in claim 1, wherein said rice component comprises a mix of different standard commercial rice particle size grades and at least one said grade has more particles smaller than USS Mesh size than the commercial size rating known as "USS 80 Mesh size."

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A coating composition as set forth in claim 1, wherein said rice component comprises a mix of different standard commercial rice particle size grades and at least one such grade is that which is commercially sold as "#120 USS Mesh size."

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A coating composition for food products which provides enhanced organoleptic qualities with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice component;

said rice component containing rice particles which are smaller in size than about 200 microns, and said rice component comprising more than about 10% by weight of all of the soluble components of said mix of particulate ingredients taken together.

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A coating composition as set forth in claim 5, wherein said rice component comprises rice flour.

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A coating composition as set forth in claim 5, wherein said rice component comprises rice starch.

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A coating composition as set forth in claim 7, wherein said rice component comprises at least about 15% by weight of all of the soluble components of said mix of particulates taken together.

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A coating composition as set forth in claim 10, wherein said rice component comprises up to about 90% by weight of all of the soluble components in said mix of particulates taken together.

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A method of substantially eliminating white-lump reticulation in the use of food coating compositions which contain rice, comprising the step of using a mixture of rice particles in the coating composition which contains more particles that are smaller in size than, #USS 80 Mesh size, than the amount present in the rice flour mixture sold commercially as “#80 USS Mesh Size.”

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The method of claim 12, including the step of using an amount of said smaller rice particles in said coating composition sufficient to provide at least about 9% by weight of the overall amount of soluble components in said composition.

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The method of claim 12, including the step of using more than about 10% by weight rice in said coating composition.

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The method of claim 14, wherein rice flour having particles larger than #USS 80 Mesh size are also used in said coating composition.

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The method of claims 12, including the step of using an amount of said smaller rice particles in said coating composition sufficient to provide on the order of between 9% and 90% by weight of the overall amount of soluble component is said composition.

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A method of substantially eliminating white-lump reticulation in the use of food coating compositions which contain rice, comprising the step of using a mixture of rice particles in the coating composition which contains the commercially sold rice flour product identified as “#120 USS Mesh size.”

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The method of claim 17, wherein at least about 5% by weight of the rice used in said coating is USS 120 Mesh size.

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A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a mix of ingredients constituting more than 10% of said mix;

said rice component containing more than about 3% by weight of rice particles which are smaller than #100 USS Mesh size.

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The method of claim 19, wherein said mix of ingredients includes at least about 40% by weight of said rice particles which are smaller than #100 USS Mesh size.

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A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice component constituting more than 10% by weight of said mix;
said rice component containing more than about 0.5% by weight of rice particles which are smaller than #120 USS Mesh size.

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A coating composition of claim 21, wherein said mix of ingredients includes at least about 1% of said rice particles which are smaller than #120 USS Mesh size.

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A coating composition for food products which permits use of a large rice component with little or no objectionable reticulation, comprising in combination:

a water-dispersible mix of particulate ingredients including a rice component constituting more than 10% by weight of said mix;

said rice component containing at least some rice starch having particles which are on the order of about 200 USS Mesh size.

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